

Virtual Training for Permanent Child Care Sanitation Rules #2 - June 27, 2023

(720 participants)

Questions from Training:

1. With regards to the name change from "hand sanitizer" to "hand antiseptic"...are children still allowed to use products labeled as "hand sanitizer" in approved situations. *Yes. Hand sanitizer is considered a type of hand antiseptic.*
2. Is foam soap approved? Does liquid soap include foaming soap? *Yes*
3. What is approved storage for the frozen milk in the first 7 days? *Frozen human milk may be stored in a non-specific freezer for the first seven days. Any frozen human milk stored beyond seven days shall be stored in the freezer compartment of a full-size refrigerator that has a separate door to the freezer, in a chest freezer, or in an upright deep freezer. (.2804 (e))*
4. Can warmed human milk be sent home and reused? *Rule .2804(h) After the completion of each feeding, any leftover formula, human milk, or other bottled beverages used during the feeding shall be discarded or sent home with the child whose name is on the label for the formula, human milk, or bottled beverage at the end of each day. Bottles previously used for feeding shall not be returned to communal mechanical refrigeration. Nothing in these Rules shall prohibit human milk from being sent home at the end of the day with the child whose name is on the label for the human milk instead of being discarded when the child's parent or guardian has given the child care center written permission to send the human milk home.*
5. What about warming bottles in the kitchen? *If bottles are warmed, bottles shall be warmed in the child care center's kitchen or food preparation area. (.2804 (f)(2))*
6. Can you review the thawing procedure for the human milk?: *.2810(f)(2) states that if bottles are warmed, bottles shall be warmed in the child care center's kitchen or food preparation area. Bottle warming equipment shall be kept out of reach of children. Microwaves and slow cookers shall not be used to thaw or warm human milk, baby food, formula, or other bottled beverages meant for consumption by children. Bottles shall be warmed by placing bottles under running potable water or in containers of potable water or by using bottle warming equipment that is used in accordance with the manufacturer's instructions. If human milk is to be thawed and then held cold, it may be thawed under refrigeration at a temperature not to exceed 45 degrees Fahrenheit or under running potable water of 70 degrees Fahrenheit or below in accordance with .2807(i).*
7. Does it need to be labeled HM now instead of BM? *"Human milk" is the new term as referenced in these rules; however the milk may be labeled as "human milk" or "breast milk" in the center.*
8. Does the 3 months for frozen human milk start from the date it was pumped or the date it was received? *All human milk, formula, and other bottled beverages, including beverages in sippy cups, that are sent from home shall be fully prepared and labeled with the date received at the child care center and the name of the child to whom the milk, formula, or beverage belongs before being brought to the child care center. (.2804(d)) Therefore, the date that the frozen human milk is brought to the child care center is the day in which the three months would begin.*
9. Does it matter how the formula to be sent home is stored? *Nothing in these Rules shall prohibit human milk from being sent home at the end of the day with the child whose name is on the label for the human milk instead of being discarded when the child's parent or guardian has*

- given the child care center written permission to send the human milk home. However, bottles previously used for feeding shall not be returned to communal mechanical refrigeration. (.2804(h)) Arrangements would have to be made between the parent and the child care operator.*
10. The infant feeding plan sent out by DCDEE already has this option on the form, do we need separate documentation to be able to send the unused milk back home or is the feeding plan sufficient? *Nothing in these Rules shall prohibit human milk from being sent home at the end of the day with the child whose name is on the label for the human milk instead of being discarded when the child's parent or guardian has given the child care center written permission to send the human milk home. The center must obtain written permission from the parent or guardian.*
 11. Can we still keep milk for an hour once heated? Even if the child is playing? *There is no "1 hour rule" after feeding has been completed. Once a child begins feeding, the feeding is considered complete when the child care center employee has stopped feeding the child and the child has been removed from the feeding area in the child care center and returned to other activities. (.2804(h)). If the feeding process has not started but the bottle has been heated or prepped, it is recommended that the bottle be served within an hour.*
 12. We have babies that do not finish their bottles in one sitting but want to drink more in about 20 minutes. Can we keep the bottles in our kitchen area for that amount of time?
Feeding is complete when the child care center employee has stopped feeding the child and the child has been removed from the feeding area in the child care center and returned to other activities. .2804(h). To eliminate potential waste of milk or formula, it is recommended that smaller portions be sent to the center from home. Example: instead of 6 oz. bottles considerer 4 oz. bottles.
 13. Would this only apply to human milk or formula as well? *After completion of feeding, any leftover formula, human milk, or other bottled beverages used during the feeding shall be discarded or sent home... Feeding is complete when the child care center employee has stopped feeding the child and the child has been removed from the feeding area in the child care center and returned to other activities .2804(h). This applies whether being fed human milk or formula.*
 14. Can we put the used milk back in the fridge for it to be sent home later? *Bottles previously used for feeding shall not be returned to communal mechanical refrigeration. (.2804 (h))*
 15. On the licensing forms - the Infant Feeding Form - there is a lot of info about Breast feeding...will that verbiage be changed to Human Milk as well? *That is not determined by our department. You will need to consult with the licensing agency, DCDEE.*
 16. Questions regarding when a child finishes a bottle, many children do not finish a bottle, they get distracted etc. and we use to be able to hold that bottle for an hour, now we cannot do that if they go back to other activities? *There is no "1 hour rule" after the completion of feeding. Once a child begins feeding, the feeding is considered complete when the child care center employee has stopped feeding the child and the child has been removed from the feeding area in the child care center and returned to other activities. (.2804(h)). This is not a new rule; just a clarification of what is considered a completion of feeding.*
 17. What is full size fridge? *This is defined by the industry standard. Standard size for a full-size refrigerator falls between 30 to 36 inches width, 67 to 70 inches in height, and 29 to 35 inches in depth. When it comes to the interior, the refrigerator itself should provide you with 14 to 20 cubic feet of space.*

18. Is there a rule restricting the use of glass baby bottles? *There is no sanitation rule prohibiting the use of glass bottles, however a center should check with their DCDEE child care consultant to ensure there are no restrictions by DCDEE.*
19. What are water bottle storage requirements when the child is outdoors. *During outdoor play, water bottles may be stored in a designated area to protect them from contamination.*
20. What was the reasoning in changing the term to "human milk"? Doctors still call it breast feeding and train moms on breast feeding. *Caring for Our Children: National Health and Safety Performance Standards and the Centers for Disease Control and Prevention uses the term Human Milk..*
21. Does date need to be on water bottle? *All human milk, formula, and other bottled beverages, including beverages in sippy cups, that are sent from home shall be fully prepared and labeled with the date received at the child care center and the name of the child to whom the milk, formula, or beverage belongs before being brought to the child care center. .2804(d)*
22. Can frozen breast milk be stored in a dorm fridge freezer during the first 7 days? I know it has to go in a full-size fridge freezer after 7 days. *Yes*
23. Do you have to get permission from parents to restore food in the kitchen? *Question not clear. However, if this question is in reference to baby food, .2804(g) states after opening, jars of baby food shall be covered, labeled with the date on which they were opened, refrigerated and used within two days of opening, provided that the baby food is not served directly from the jar. Baby food may be served directly from the jar to one child if unused portions of the food are discarded after each feeding; otherwise, commercially prepared baby foods shall be served from a serving dish rather than the food jar.*
24. Can we take a direct temperature of the food in the thermos using a thermometer? Does that include temp issue with thermos being under #5? Are we temping thermos? *We do not recommend temping thermoses. However, they must be properly stored to prevent contamination. .2804(k): Foods that a child brings from home to the child care center in double-walled, insulated thermos containers may be stored outside of refrigeration at the child care center with the written permission of the child's parent or guardian. Issues related to thermoses not being stored properly would be a violation under #5.*
25. If all food is stored in the fridge regardless of container, does section K become irrelevant? *.2804(k) would still apply for lunches, snacks and other meals brought from home. Hot foods brought from home in double-walled, insulated thermos containers may be stored outside refrigeration with the written permission of the child's parent or guardian. Hot food in a thermos being stored in a refrigerator may create an unsafe temperature zone for that food item. Thus, the rule allows for these hot foods to be stored outside of refrigeration with written permission from parent or guardian.*
26. for 2804 - sites requires all children to bring meals from home, stored in classroom in these metal or plastic insulated containers. Will that meet 2804K? *Cold foods must still be refrigerated. Lunches, snacks, and other meals containing potentially hazardous foods shall be refrigerated at 45 degrees Fahrenheit or below and stored in the child care center kitchen or approved food preparation area. Hot foods that a child brings from home to the child care center in double-walled, insulated thermos containers may be stored outside of refrigeration at the child care center with the written permission of the child's parent or guardian.*

27. For the thermos temp., do we treat it like personal items such as purses (ex. if white out is in purse and observed accessible, mark it) meaning if we come during lunch and see a child with a thermos for hot food, once opened, we take the temp.? *See answer for # 24.*
28. If a parent sends a sandwich or lunchable in the lunchbox with icepack it must be kept in the refrigerator? *Yes. Lunches, snacks, and other meals containing potentially hazardous foods shall be refrigerated at 45 degrees Fahrenheit or below and stored in the child care center kitchen or approved food preparation area. .2804(k).*
29. When water bottles are taken outside can they be in the same container? *Water bottles can be transported in the same container. However, the water bottle shall be labeled with the name of the child to whom the water bottle belongs, individually stored in the child's cubby, and sent home with the child at the end of the day. .2804(i).*
30. Should bulk milk purchased and used by the center for the children be labeled a certain way? *No. .2806(d) refers to the labeling of "Specialty bulk milk that is sent from home"*
31. Can infant classrooms with dorm-sized fridges store a pitcher of whole milk for their children who are now off formula? *No, a pitcher of milk is considered bulk milk. Refer to .2806(d): Bulk food stored in a refrigerator shall be stored at 45 degrees Fahrenheit or below and stored in the child care center's kitchen or in an approved food preparation area equipped with a full-size refrigerator. .2808(a) Unused milk and milk products that are transferred from the original commercially filled container into a separate container, such as a pitcher, for serving shall be discarded and shall not be put back into the original commercial filled container or stored in the container that was used for serving.*
32. Are apples or bananas considered bulk or individually packaged (if the fruit is pre-washed in the food service area and stored in a container or bag)? *These items are not considered "packaged". However, depending on how the item is prepared may have requirements of where these items are stored and prepared.*
33. Does written permission for bulk milk from home need to state anything specifically? *Written permission needs to state that the parent or guardian gives permission for the center to serve the milk as directed. .2806(d) Specialty bulk milk that is sent from home for consumption by a child while at the child care center may be stored as set forth in this Paragraph when the child's parent or guardian provides written permission and the specialty bulk milk is sent to the child care center at the beginning of each week unopened, labeled with the date received by the child care center, and labeled with the name of the child to whom the bulk specialty milk belongs. Any remaining bulk specialty milk shall be sent home at the end of the week with the child to whom the bulk specialty milk belongs.*
34. Does a child's (example Lact free) Milk have to be a brand new carton every Monday? I thought I heard it has to be unopened. *Correct. .2806 (d)Specialty bulk milk that is sent from home for consumption by a child while at the child care center may be stored when the child's parent or guardian provides written permission and the specialty bulk milk is sent to the child care center at the beginning of each week unopened, labeled with the date received by the child care center, and labeled with the name of the child to whom the bulk specialty milk belongs. Any remaining bulk specialty milk shall be sent home at the end of the week with the child to whom the bulk specialty milk belongs.*

35. If a family sends in a half gallon carton of soy milk, does it have to be stored in a full size refrigerator? *Yes. .2806 (d) Bulk food stored in a refrigerator shall be stored at 45 degrees Fahrenheit or below and stored in the child care center's kitchen or in an approved food preparation area equipped with a full-size refrigerator. Specialty bulk milk that is sent from home for consumption by a child while at the child care center may be stored as set forth in this Paragraph...*
36. That specialty milk rule only adds more work for parents and kitchen staff. *This is not new. It was previously a policy but has now been incorporated into the rules. It actually gives parents the ability to not have to send specialty milk in fully prepared daily and then sent home at the end of each day or discarded.*
37. Can bulk open and unused bulk milk be discarded? *This would have to be determined by the center and the parent. This information should be included in the written permission provided by the parent or guardian. .2806 (d) states any remaining bulk specialty milk shall be sent home at the end of the week with the child to whom the bulk specialty milk belongs.*
38. Does it matter if the food is open for food arrangement in the freezer? *.2806 (h) Raw meats, poultry, fish, shellfish, and eggs shall be stored in a refrigerator or freezer on shelving beneath and separate from other foods.*
39. Is it okay for staff to put their lunch in the same refrigerator? *All food stored in the child care center's refrigerator is subject to the inspection process. If clear separation of what belongs to staff versus food provided for the center is not apparent, then this could impact the center's sanitation inspection. In addition, .2806 (g) states that food shall be in a manner to protect it from dust, pests, drip, splash, and other contamination.*
40. if we have a third-party caterer who provides hot lunches to our students, so these same rules apply? Or only if they use our facility for food prep? *.2806 (h) The temperature of potentially hazardous food provided by the child care center for consumption by children shall be 45 degrees Fahrenheit or below, or at 135 degrees Fahrenheit or above at all times, including field trips, catering events, and outdoor service, except during periods of preparation and service immediately prior to consumption.*
41. When you have open food and we placed them in a Ziplock bag with date can those food items be in 1 container? *As long as each item/bag is labeled. .2806 (e) Dry goods that are stored in containers shall be labeled.*
42. What is considered effective hair restraints - nets or hair up in a ponytail? *.2807 (b) Employees engaged in food preparation in the kitchen shall wear clean clothes and hair restraints, as set out in Part 2-402.11 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2652 and shall keep their fingernails trimmed. Hair spray is not a hair restraint for the purpose of this Rule. hair restraints, as set out in Part 2-402.11 of the Food Code: Hair Restraints 2-402.11 Effectiveness. (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLESERVICE and SINGLE-USE ARTICLES.*

Hats and hair nets are approved. However, hair buns or updo, short pixie haircuts, or a ponytail, are not considered approved hair restraints.

43. What is the fingernail length if there is one? *There is no length written, the rule states in .2807 (b) Employees engaged in food preparation who are wearing nail polish or artificial nails on their fingers shall wear intact gloves during food preparation.*
44. If our center doesn't provide food as all food is sent in lunch boxes via the students parents, does the staff member that takes the lunches out of the lunch boxes have to wear a hair covering and gloves? *Hair restraints are necessary for .2807(b) Employees engaged in food preparation in the kitchen shall wear clean clothes and hair restraints, as set out in Part 2-402.11 of the Food Code. Your center employees are engaging in food service not food preparation.*
45. If workers are unpacking lunchboxes brought from home, but not opening the containers within, does hand protection need to be worn? *.2807 (c) Food shall be prepared using utensils, deli paper, or disposable gloves to prevent exposed, ready-to-eat-food from coming into direct contact with an employee's bare hands or exposed skin.*
46. We don't cook food, just warm food that families pack that needs to be warmed. Should our kitchen manager be swapping gloves between each child's food? *There is no requirement under the .2800 rules to swap gloves between each child's food. However, this question would be best answered by DCDEE as it may pertain to allergies relating to children.*
47. How does one make this work if our food is prepared at a local school, then transported to our centers in thermal bags? *.2804 (j) Child care centers that receive and provide children with prepared meals or snacks from sources outside the child care centers, other than meals or snacks sent from home, shall use meals and snacks obtained from food establishments that are permitted by a local health department, organizations that only serve prepared meals to child care centers, or another child care center inspected by a local health department. Food shall be transported to the child care center that is receiving the prepared meals in a manner that meets the requirements of the Rules of this Section relating to hazards, food protection, and storage.*

.2806 (j2): Potentially hazardous food that will be transported cold shall be prechilled and held at a temperature of 45 degrees Fahrenheit or below.

.2806 (k2): Potentially hazardous food that will be transported hot shall be held at a temperature of 135 degrees Fahrenheit or above during transportation.

48. How do we maintain 135 during transportation? *Examples: Hot insulated boxes/bags, Heat packs, Portable food warmers, etc.*
49. Will this PowerPoint be available to send out to us for reference?
<https://ehs.dph.ncdhhs.gov/hhccehb/cehu/ccs/children.htm>
50. If children bring the bento lunch boxes that are insulated with a ice pack do these have to be checked by thermometer after warming and do they need to be put in the fridge although their parents are providing the ice pack. *.2804(k) Lunches, snacks, and other meals containing potentially hazardous foods shall be refrigerated at 45 degrees Fahrenheit or below and stored in the child care center kitchen or approved food preparation area.*
51. Where do you mark a center for not having a thin probe thermometer. *.2806(k)(1) you mark under #9 but .2807(h) we are supposed to mark #7? Violation of Rule .2806 or .2807 of this Section related to the use of food thermometers and food thermometer accuracy shall be assessed two demerits under #7. Violation of Rules .2806, .2809, or .2810 of this Section related to food service equipment and utensils meeting approved material, and*

construction specifications for equipment and utensils, other than equipment described in Subparagraph (c)(8) of this Rule, shall be assessed four demerits under #9.

52. For food that is brought in by children and have to be reheated-do we need to keep a separate log of their temperatures? *No. Temperature logs are not required per the .2800 rules.*
53. Lots of good information. Is there any reason why the cold holding did not switch to 41 degree's? *Child care rules have not adopted 41 degrees F as a cold hold temperature. Changing to 41F will need to occur during a rules rewrite process, which due to timeframes and restraints, was not able to happen during this rule readoption process. Some challenges that will have to be addressed to adopt 41 degrees in child care centers are food sent from home will not be received at 41F and domestic refrigerators will not be able to maintain 41F. To change to 41F, we will need to separate food provided by the center, food received from another inspected facility, and food and human milk sent from home. This issue will be revisited in the future during the rules rewrite process.*
54. For centers in schools (Head Starts and Pre-K) where the cafeteria individually portions out trays of food for their children, do they still need a thin-probe thermometer to check food temperatures, or do we consider that food "served". *Yes. All licensed child care programs are required to have a minimum kitchen. Thus, all kitchens must meet the requirements of the 2800 rules. Cafeteria kitchens often serve as the minimum kitchen for centers in schools.*
55. Can we use dorm refrigerator for snack such as cheese string or yogurt? *If cheese strings or yogurt are individually packaged, then follow rule 2806(b): (b) Food that is stored in child care center classrooms or other rooms intended for child care use, shall be limited to foods that are individually packaged unless the classroom is equipped with a food preparation area. However, if these items are stored in bulk, then follow .2806 (d): Bulk food stored in a refrigerator shall be stored at 45 degrees Fahrenheit or below and stored in the child care center's kitchen or in an approved food preparation area equipped with a full-size refrigerator.*
56. Is there any concern for cold storage food items not having a time limit on how long they can stay in cold storage or that the temperature of 45F degrees not being cold enough to prevent bacterial multiplication and possible toxin production? It is my understanding the science-based control for listeria is 41F degrees or colder and 7 days or less in storage. *Child care rules have not adopted 41 degrees F as a cold hold temperature. Changing to 41F will need to occur during a rules rewrite process, which due to timeframes and restraints, was not able to happen during this rule readoption process. Some challenges that will have to be addressed to adopt 41 degrees in child care centers are food sent from home will not be received at 41F and domestic refrigerators will not be able to maintain 41F. In order to change to 41F, we will need to separate food provided by the center, food received from another inspected facility, and food and human milk sent from home. This issue will be revisited in the future during the rules rewrite process.*
57. At this time our parents can opt-out of getting school lunch and bring lunch from home. We do tell our parents they need to put ice packs in the lunchboxes. We also tell them we don't heat things up. Are we okay with doing both of these things? We don't go through the lunchboxes to see what they have. *.2804(k) (k) Lunches, snacks, and other meals containing potentially hazardous foods shall be refrigerated at 45 degrees Fahrenheit or below and stored in the child care center kitchen or approved food preparation area. This is required even if ice packs are in the lunchboxes sent from home. Also, it is okay if the center chooses not to heat lunches from a child's home.*
58. If parents bring lunch box with their ice pack does it still have to go to the fridge. *Yes*

59. Can highchair trays be cleaned by spraying soapy water, wiping, then sanitizing? *No .2812 (e) states that multi-service articles, including highchair feeding trays, shall be washed, rinsed and sanitized in the child care center kitchen after each use.*
60. Do highchair trays need to be washed in a dishwasher or two compartment sink IF there is a bowl used, like on a table. *Yes .2810 (a) A child care center may use and wash multi-use articles and highchair feeding trays in a two-compartment sink, but shall not use or wash multi-service articles other than highchair feeding trays unless equipped with either:*

(1) a dishwasher and two-compartment sink, or (2) a three-compartment sink of sufficient size and depth to submerge, wash, rinse and sanitize utensils.

.2812 (e) Multi-service articles, including highchair feeding trays, shall be washed, rinsed and sanitized in the child care center kitchen after each use.

61. If infants do not eat off highchair trays then they do not need to be sent to kitchen, correct? *Repeat see answer for #60.*
62. If there is not someone on site ALL DAY LONG in the kitchen to wash the highchair trays, how are the teachers supposed to send trays back and forth? *Operators have options for compliance that may include, having teachers place used highchair feeding trays in a bin outside the classroom door for collection by the operator or designee. Used trays may also be placed in a covered bin inside the classroom for collection. Operators can also provide additional highchair feeding trays to swap out as needed.*
63. Can you touch on what would require you to have a dishwasher or three compartment sink. *.2810 (a) A child care center may use and wash multi-use articles and highchair feeding trays in a two-compartment sink, but shall not use or wash multi-service articles other than highchair feeding trays unless equipped with either:(1) a dishwasher and two-compartment sink, or(2) a three-compartment sink of sufficient size and depth to submerge, wash, rinse and sanitize utensils. Multi-service articles are defined in 2801(28) Multi-Service Articles" means tableware, including flatware and hollowware that are designed, fabricated, and intended by the manufacturer to be washed, rinsed, sanitized, and re-used.*
64. Tables with highchairs included cannot effectively go to kitchen and we do not let food served on them so regular sanitation cleaning should still be acceptable correct? *These type setups are considered a table per the .2800 rules and shall be cleaned according to rules of the section.*
65. The water doesn't get inside of the bottle in the bottle warmer-- why does this matter? *To prevent contamination to bottles and mouthable portions of the bottle during the warming process, water from handwash lavatories shall not be utilized in bottle warmers, regardless of direct contact between the water and the bottles contents. .2810 (f) states that water from a handwash lavatory shall not be used for bottle warming or to prepare formula, mix dry cereals, or other foods.*
66. Please clarify the difference in FOOD PREP and FOOD SERVICE areas. *A food preparation area is where food is prepared. .2801 (16) "Food Preparation" means the handling of foods or utensils in the preparation of meals, including opening and closing of baby bottles, baby food jars, and cereal boxes, as well as the opening and closing of any other food items during the assembly of ingredients.*

A food service area is where food is served. .2810 (17) "Food Service" means the distribution of foods for consumption, including milk placed in a pitcher or other serving container, ice that is

transported, stored and dispensed, the distribution of children's bagged lunches and snacks sent from home, and the use of utensils to prevent direct food contact.

.2807 (a) In child care centers, the preparation of food shall take place only in the kitchen or space equipped as required in Rule .2810 of this Section.

.2810 (f) If food is prepared in a child care center classroom, then the classroom shall be equipped with a food preparation area. This food preparation area shall contain a countertop that is kept clean and in good repair, a handwash lavatory, and refrigeration when items are stored that require refrigeration in accordance with Rules .2804 and .2806 of this Section.

67. Is it a rule to have 2 separate bottle warmers one for breast milk & formula? *No, this is not a requirement per the .2800 rules. .2810 (f) (2) if bottles are warmed, bottles shall be warmed in the child care center's kitchen or food preparation area. Bottle warming equipment shall be kept out of reach of children. Microwaves and slow cookers shall not be used to thaw or warm human milk, baby food, formula, or other bottled beverages meant for consumption by children. Bottles shall be warmed by placing bottles under running potable water or in containers of potable water or by using bottle warming equipment that is used in accordance with the manufacturer's instructions. Temperature restrictions listed in Rule .2815(e) of this Section do not apply to equipment manufactured specifically for bottle warming. If other bottle warming methods are used in food preparation areas, compliance with temperature restrictions listed in Rule .2815(e) of this Section is required.*
68. A bottle warmer cannot be used in a classroom unless they have a food prep area? *Correct*
69. What defines a food prep area? *.2810 (f) If food is prepared in a child care center classroom, then the classroom shall be equipped with a food preparation area. This food preparation area shall contain a countertop that is kept clean and in good repair, a handwash lavatory, and refrigeration when items are stored that require refrigeration in accordance with Rules .2804 and .2806 of this Section.*
70. Do we now have to get water from the kitchen to put in the bottle warmers or can we use the sink in the food prep area? *Water can be obtained from the kitchen or bottled water stored in the food prep area. .2810 (f) states that water from a handwash lavatory shall not be used for bottle warming or to prepare formula, mix dry cereals, or other foods.*
71. Does a food PREP area have to have its OWN Handwashing Sink.....to make it Food Prep? *Yes .2810 (b) A separate lavatory for handwashing is required in food preparation areas and kitchens.*
72. Individually packaged snacks are not cost effective and do not allow for much variety. When trying to meet the regulations for appropriate, healthy snacks expected by DCDEE, we find the individually packaged snacks limiting and the portions are often more than allowed. If we serve snacks from a large bag, for example, pretzels, using gloves and pouring them out from the bag, will we still receive demerits? *Demerits should not be assessed if the bulk items are stored in the kitchen and not in the classroom unless that classroom is equipped with a food preparation area. If the items are stored appropriately per these rules, then the activity of serving the snacks in the classroom from a large bag is acceptable.*

73. So, for food service, does bottle feeding count? I'm curious if we expect baby caregivers to tie hair back and wear gloves for bottle feeding and/or baby food feeding? *The act of bottle feeding is considered food service and is not performed in the kitchen. .2807 (b) Employees engaged in food preparation in the kitchen shall wear clean clothes and hair restraints, as set out in Part 2-402.11 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2652 and shall keep their fingernails trimmed. Hair spray is not a hair restraint for the purpose of this Rule.*
74. Can a slow cooker be used in a classroom if out of reach of the children? *No. .2810 (f) (2) Microwaves and slow cookers shall not be used to thaw or warm human milk, baby food, formula, or other bottled beverages meant for consumption by children.*
75. It appears the new rules will allow for a domestic dishwasher with or without a sanitizing cycle. If multi-service articles are washed in a domestic dishwasher without a sanitizing cycle can one still sanitize in a 2 comp sink? *Yes .2812 (c) When utensils and equipment are washed mechanically using a dishwasher, food-contact surfaces of equipment and utensils shall be sanitized according to the dishwasher manufacturer's instructions. When a domestic dishwashing machine with a sanitizing cycle is used according to manufacturer's instructions, additional sanitizing is not required. When commercial dishwashing equipment is used, the dishwasher shall be equipped with a temperature indicating device that is accurate to two degrees Fahrenheit. Not a new rule.*
76. I am needing to go in and out of this meeting. Is there a way we can get this information in another way? <https://ehs.dph.ncdhhs.gov/hhccehb/cehu/ccs/children.htm>
77. So all steps in 2812 (b) (5) (a-e) have to be followed for sanitizing? Some seem repetitive. *At the end of .2812(b)(5)(D) it says, 'or' which means one of the 5 approved methods of sanitizing must be used.*
78. Are plastic disposable highchair tray liners ok to use or are they a health and safety risk? *Disposable liners would not negate the requirement of highchair feeding trays being washed, rinsed, and sanitized in the child care center's kitchen. Contact your DCDEE consultant. DCDEE would need to address if they are a health and safety risk.*
79. Please provide list of approved sanitizers?
The EPA may update the list of approved sanitizers frequently so products being considered to be used as sanitizing solutions should be researched. Sanitizing solutions must meet the following:
*.2801(35) "Sanitizing Solution" means a solution containing 50 to 200 ppm of chlorine or a sanitizer as defined at 40 CFR 158.2203 that is registered with the EPA in accordance with 40 CFR 152 that is approved by the EPA for use on food-contact surfaces, does not require a final rinse step, and has a testing method that can be used by child care center employees to confirm that the prescribed chemical concentrations are met and that is prepared and maintained in accordance with **Rule .2812(j)** of this Section.*
80. Taking trays to the kitchen will not be practical for any center. What are some work arounds? Any type of covers? *Providing extra trays is an easy way to make sure that staff do not have to leave the room in between meals. Many centers place dirty trays in a labeled bin while waiting to be returned to the kitchen later. Some centers have floaters transport the trays to and from the kitchen to be washed, rinsed and sanitized.*

81. What if you have a kitchen in your classroom, can you wash highchair trays there? *Work with your EHS to ensure that the 'kitchen' in the classroom meets all of the following requirements: It provides a minimum of 120F hot water that is inaccessible to the children, at least a 2 compartment sink, plus also a handwash lavatory. [.2815(e), .2810(a), .2810(b), .2803(a)(5)] It is imperative not to confuse the requirements of a food preparation area located in a classroom as meeting the requirements for a kitchen.*
82. The highchair rule being cleaned in the kitchen needs to be reviewed as it isn't feasible to do in reality. If those in appropriate positions could please review it. One suggestion would be to add a rule that food cannot be served directly on the tray, but on a plate or bowl, therefore causing the tray to become a table surface that can be sanitized inside the classroom. Thank you. *This rule was not impacted by the rules re-adoption process and has always been in place and is not new. See suggestions for question #80 & 87.*
83. Hello, I was told by an environmental health specialist, that is no longer a specialist, that the disinfectant spray bottle should come out as a mist and disinfectant spray should come out as a jet stream is this still true. *This has never been a requirement of the 2800 rules. There is nothing in the rules about mists or jet streams. For example, the diaper disinfecting step states:.2819(d)(10) spraying entire diapering surface with an approved disinfectant and allowing to remain on the surface for two minutes or as specified by the manufacturer, or air dry.*
84. All people who are preparing or feeding a child a bottle, cereal, etc. need to have a hair restraint on? *No. The rule states .2807(b) Employees engaged in food preparation **in the kitchen** shall wear clean clothes and hair restraints*
85. Do all teachers need to wear gloves when feeding bottles to children, regardless of breast milk or formula? *No. No bare hand contact means you are not directly touching the food itself. If serving or preparing food using utensils, gloves do not also need to be worn as long as the bare hand is not touching the food..2807(c) Food shall be prepared using utensils, deli paper, or disposable gloves to prevent exposed, ready-to-eat-food from coming into direct contact with an employee's bare hands or exposed skin.*
86. Can the feeding tray be sanitized in the classroom with the disinfectant spray bottle? *No. .2812(e) Multi-service articles, including highchair feeding trays, shall be washed, rinsed and sanitized in the child care center kitchen after each use. Also, sanitizing is done with sanitizing solution not approved disinfectant.*
87. At our center, we ordered commercial high chairs from webstaurant and ordered a second tray per high chair. this allows breakfast and lunch to take place on two separate trays. After lunch service, we wash both trays per highchair which allows new trays for afternoon snacks. *Thank you for this comment. This is a possible solution or suggestion for previous questions concerning options for highchair feeding trays.*
88. Do we need to have 2 separate sinks one for food prep area and one for diaper changing for infant rooms. *Yes, because the infant food prep area is required to have a separate handwash lavatory. .2810(b) A separate lavatory for handwashing is required in food preparation areas and kitchens. This is not a new rule and has always been a requirement per the 2800 rules.*



89. how do we handle these? These type setups are considered a table per the .2800 rules and shall be cleaned according to rules of the section.
90. The safety data sheet is that the label on the bottle-for sanitizer? *No. The safety data sheet is provided by the manufacturer and can be found online by searching for the product and manufacturer name and 'Safety Data Sheet'.*
91. How do you get a highchair feeding tray to the kitchen when you have one staff to 5 children with 2 high chairs? That means children have to wait to eat until another staff could be available to take to kitchen or children in other classrooms have to wait on food because if cook has to stop preparing food to keep cleaning these trays. Centers are short staffed and even administration are covering in classrooms. *See previous answers and comments on this topic.*
92. Do sanitizer bottles have to be labeled with the date it was made or is this something we just verify verbally? *Sanitizer bottles are not required to be labeled with date per the 2800 rules.*
93. How do safety data sheets need to be posted? *Safety Data Sheets do not have to be posted per the 2800 rules, just kept on file per .2812(i) and (j). Also, always follow OSHA requirements as they have specific requirements for Safety Data Sheets since employees are handling the chemicals.*
94. If a child is drinking a bottle in a high chair, or being fed by a teacher-- does the tray need to go to the kitchen? or only if the child is self-feeding? *All highchair feeding trays are required to be sent to the kitchen to be washed, rinsed and sanitized.*
95. Is a magnetic knife strip okay? Or does that pose contamination risk? If risk is posed, can we wash prior to use? Not safe in drawers without covers. Not familiar with this item. *We do not address this in the 2800 rules. May want to consult with DCDEE on this requirement.*
96. What is considered an approved food prep area in an infant classroom? *.2810(f) If food is prepared in a child care center classroom, then the classroom shall be equipped with a food preparation area. Water from a handwash lavatory shall not be used for bottle warming or to prepare formula, mix dry cereals, or other foods. Toy cleaning and sanitizing may be conducted in the food preparation area. This food preparation area shall contain a countertop that is kept clean and in good repair, a handwash lavatory, and refrigeration when items are stored that require refrigeration in accordance with Rules .2804 and .2806 of this Section. The food preparation counters, food, and food-contact surfaces shall be out of reach of children and the following shall apply to food preparation counters, food, food-contact surfaces, and equipment used in food preparation:*

(1) all equipment shall be kept clean. Bottle warming equipment shall be cleaned and sanitized as required in Rule .2812 of this Section and the manufacturer's instructions;

(2) if bottles are warmed, bottles shall be warmed in the child care center's kitchen or food preparation area. Bottle warming equipment shall be kept out of reach of children. Microwaves and slow cookers shall not be used to thaw or warm human milk, baby food, formula, or other bottled beverages meant for consumption by children. Bottles shall be warmed by placing bottles under running potable water or in containers of potable water or by using bottle warming equipment that is used in accordance with the manufacturer's instructions. Temperature restrictions listed in Rule .2815(e) of this Section do not apply to equipment manufactured specifically for bottle warming. If other bottle warming methods are used in food preparation areas, compliance with temperature restrictions listed in Rule .2815(e) of this Section is required; and

(3) after each use, multi-service articles provided by the child care center shall be cleaned and sanitized in the child care center kitchen.

97. Does that refer to sinks in the restroom or sinks in the classroom that are also used for washing hands? (picture slide) *Yes. .2818(c) stated that all lavatories shall be cleaned and disinfected when visibly soiled, and at least daily.*

98. Are portable sinks approved for food prep in infant classes? *According to the Department of Insurance, portable sinks are not approved unless they are permanently plumbed in which they are no longer considered portable. Contact your local building code enforcement.*

99. If you clean the Food Prep sink for putting water in the bottle warmer, can we use the "Change of Use" method as long as it is cleaned and sanitized between handwashing and getting the water fill bottle warmer? *No. .2810(f), states that water from a handwash lavatory shall not be used for bottle warming.*

100. So you really should clean the sinks in the classroom that are for handwashing after they are used for handwashing in case they need to be used for another thing. Is that best practice? *.2818(c) ...all lavatories shall be cleaned and disinfected when visibly soiled, and at least daily. If in a childcare center, you have a practice to use a handwashing lavatory for another use other than the original intent, then you would apply the change of use procedures.*

101. If we use one bathroom for toiletry and a different one to wash hands (not using the toilet in that bathroom) then we don't need to disinfect since no toiletry took place? *Question not clear, However, .2817(a) requires that a toilet room shall include or be adjacent to a handwash lavatory. Also, section (b) states that ...Toilet fixtures shall be cleaned and disinfected daily and when visibly soiled.*

102. Can you clarify the exact steps we take in the process of disinfecting when completing the change of use before and after? Do we spray the approved disinfectant and wait 2 minutes to dry? Or is there another step in cleaning (soap, etc)? Thanks! *As defined under the definitions section of .2801, #2 Approved disinfectant, if you are using an EPA registered disinfectant, then you will follow the instructions for use. If you are preparing/making a chlorine solution at the childcare center, as stated under .2812(i); after the surface is cleaned properly, then the surface being disinfected shall be made wet with the chlorine disinfecting solution and allowed to air dry **or** be dried only after the surface has been in contact with the chlorine disinfecting solution for a minimum of two minutes.*

103. Is an "approved floor barrier" required if we are changing a pull up/diaper while a child is STANDING in the bathroom as opposed to the child actually laying down in the floor? *2819 (b) states.... If diapering is performed on the floor in a toilet room, then a smooth, intact, nonabsorbent barrier that is clean and in good repair shall be placed on the floor to minimize cross-contamination. This requirement identifies if a child is diapered on the floor. Since there are different potential scenarios where a child's pull up may be changed, more specific information may be needed. Although a barrier may not be required for "standing", the floor may need to be cleaned and disinfected after the pullup/diaper change depending on the scenario. A barrier is always "recommended" for standing procedures.*
104. Is there a ratio to be followed for the detergent solution? *No ratio is prescribed in the 2800 rules.*
105. Can a countertop be used for changing diapers or pull-up in the bathroom? If a child is changed standing up in the bathroom, is a barrier under the child required? *.2819(a) stated that In childcare centers, children in diapers shall be changed at stations designated for diapering or toileting. (b) Diapering surfaces shall be made of smooth, intact, nonabsorbent material and shall be kept clean and in good repair. Nothing in this rule restricts a countertop from being used as a diapering surface.*
106. When it says disinfectant and detergent solutions must be kept in separate bottles at the changing station..... does this mean a separate disinfectant & detergent bottle must be in the classroom for use on other areas of the classroom and the changing table have its own set? (So two sets in the classroom) *Rule .2819 (c) requires that an approved disinfectants and detergent solution shall be kept in separate and labeled bottles at each diaper changing station. However, nothing in this rule requires two separate sets of disinfectant and detergent solution per room or prohibits the usage of that disinfectant and detergent in other areas of the classroom where disinfectant usage is allowed.*
107. Because there has been a name change for "soapy water" to "detergent solution" do we need to also change how our spray bottles are labeled to now say "detergent solution" instead of "soapy water" *Rule .2820(c) states that these solutions shall be labeled as a detergent solution. However, since a detergent solution is defined as being comprised of soap and water then a solution labeled as soapy water would not be a violation.*
108. Where do we find the examples of approved floor barriers - I'm guessing definitions, but i didn't have time to look while you were speaking. *Rule 2819(b) requires if diapering is performed on the floor in a toilet room, then a smooth, intact, nonabsorbent barrier that is clean and in good repair shall be placed on the floor to minimize contamination. The floor barrier should be of sufficient size, large enough to cover the changing surface and to minimize contamination during the removal of the diaper or pull-up. Examples of approved floor barriers include, nonabsorbent mats, nonabsorbent medical paper, etc. If using a mat, the mat should be stored in the toilet room in a convenient, easy to access area that reduces opportunities for contamination and out of reach of children.*
109. For our children who are still in pull ups, we use a puppy pad type barrier for the child if they need to sit down on the tile floor. Is this something that is approved?

Rule 2819(b) requires... a smooth, intact, nonabsorbent barrier. The concern with these types of barriers or pads is that they have an absorbent cover material, therefore it will not be approved.

110. Could you please repeat the definition of "inaccessible" to children? Is this term in the definition section of the rules? *This term is defined in .2820(b). For the purpose of Paragraphs (b), (c), and (d) of 2820 a product shall be considered inaccessible to children when stored on a shelf or in an unlocked cabinet that is mounted a minimum vertical distance of five feet above the finished floor.*
111. What is considered an additional warning on a label? *Rule .2820(b) requires products labeled "keep out of reach of children" and have additional warnings be stored locked. Example of other warnings include terms such as harmful if swallowed, may cause eye irritation, may cause skin irritation, etc.*
112. So bleach does not have to be locked in kitchen? *The kitchen is not considered to be a locked storage room or cabinet per the 2800 rules. Therefore, bleach must be locked per 2820(b) of this section. Chlorine sanitizer solutions and approved disinfectant containing chlorine are not required to be locked but must be stored inaccessible.*
113. So if we buy laundry soap in bulk, we have to keep that large container 5 feet up and /or locked? *.2820(c) . Bulk soaps shall be kept inaccessible to children. .2820 (b) Toxic substances, which include corrosive agents, pesticides, bleaches, detergents, cleansers, polishes, any product which is under pressure in an aerosol dispenser, and any substance which may be hazardous to a child if ingested, inhaled, or handled shall be kept in the original container or in another labeled container, used according to the manufacturer's instructions, and stored in a locked storage room or cabinet when not in use. Bulk laundry detergent is different than bulk hand soap. Any laundry detergent is required to be stored locked. However, bulk hand soap is required to be inaccessible.*
114. What if we use the kitchen for emergency situations, such as to have shelter in place? Children are not permitted in any kitchen? *Rule.2808(e)states that children shall not be in the kitchen except when participating in a supervised activity. This would be considered a supervised activity.*
115. What does play session limited mean in reference to water play? *Water shall be emptied after each play session and at a minimum each morning and afternoon, or more often if no longer clean. .2822(d).*
116. What is Potable Water? *"Potable Water" means water from a potable water supply as defined at 15A NCAC 18C .0102(c)(18) "Potable water supply " means water approved for drinking and other household uses. (Potable water is water considered safe to drink) .2801 (32).*
117. Can you clarify what is meant by "chalking paint"...In toys and equipment sections.? *Chalking is the formation of a fine powder on a painted surface due to weatherization or deterioration.*
118. Do outside water tables also require potable water? Is potable water only from kitchen sinks? *Water play centers shall be filled with potable water. .2822(d). Any water outlet supplied with a source that meets 15A NCAC 18C .0102(c)(18) could supply potable water. .2815*
119. How would non-folding sleep mats be properly stored? *.2821(d) Mats shall be stored so that the side of the mats that makes contact with the floor does not touch the side of a mat that any*

child sleeps on. The sleeping surface of one child's mat shall not come in contact with the sleeping surface of another child's mat during storage. A barrier may be required if the above storage requirements cannot be achieved.

120. .2826 Rest time is 10 foot-candles of light required during rest time? *This requirement is not addressed in the child care sanitation rules.*

121. So we have to use potable water for water play, we can't use water from our kitchen sink? *Water from the kitchen sink is potable water. .2822(d)*

122. Is there a required detergent needed for doing laundry? *No*

123. Question about putting names on mats. Do we have to label them if each day they are cleaned and stored in a closet? *Yes, .2821(c) Beds, cots, and mats shall be assigned and labeled for use by an individual child and equipped with individual linens.*

124. Can someone clarify 2810(f) if we only have a handwash sink and a separate diapering sink in our infant room are we required to obtain water for the bottle warmer from another source? *Yes. Water from a handwash lavatory shall not be used for bottle warming or to prepare formula, mix dry cereals, or other foods. .2810(f) Water for the bottle warmer must come from an approved drinking water outlet. The water for the bottle warmer should come from the kitchen or other outlet approved for drinking or use bottled water.*

125. Are we supposed to be keeping a temperature log for food production? If yes, is there a form located somewhere? *Temperature logs are not required per these rules.*

126. Not including carpeting, do tile floors have to be cleaned/polished/etc. within a determined time frame? *No timeframe per these rules. .2824(b) Floors and floor coverings in sleeping and play areas shall be kept clean and in good repair.*

127. Can we consider allowing coats hooks to be less than 12 inches apart if children's items are stored in individual bags where items don't touch? *.2820(f) Coat hooks not in individual cubicles or lockers, shall be spaced at least 12 horizontal inches apart.*

128. What is potable water that has to be used in water play center? *"Potable Water" means water from a potable water supply as defined at 15A NCAC 18C .0102(c)(18) "Potable water supply" means water approved for drinking and other household uses. (Potable water is water considered safe to drink) .2801 (32)*

129. Does the space for ill children at a school age program have the same requirements? Our separate areas do not have a bed, cot, mat...

Yes if the school-aged program is licensed as a child care center. See 15A NCAC 18A .2836 MILDLY SICK CHILDREN "Child care centers that are licensed by the licensing agency to offer care to mildly sick children pursuant to 10A NCAC 09 .2404 shall comply with all rules in this Section except as follows:"

130. Can the Director's office be used as an approved area until parents arrive to pickup an ill child? *Yes, if meeting the requirements of 15A NCAC 18A .2836 and 15A NCAC 18A .2827(b) (COMMUNICABLE DISEASES AND CONDITIONS) which require*

"(b) Each child care center shall include a designated area for a child who becomes ill to the extent that she or he can no longer participate in the routine group activities. When in use, such area shall be equipped with a bed, cot, or mat and a vomitus receptacle and shall be cleaned and disinfected after each use. Thermometers and all materials used in the designated area, including toys, shall be cleaned and sanitized after each use. Linens shall be changed after each use. "

131. Could procedures for NC be universal with FLI and childcare? (in terms of V & D cleaning procedures? *The child care V&D cleaning procedures are a derivative of the FLI written procedure that was just made more child care specific. Actual clean-up procedures should be similar.*
132. Mop bucket can be multi-use or do you just need one for only sick children? *Please see, "AFTER CLEAN UP – step 2 "Cleaning Mops and Scoops" Wash and disinfect mop handles and other reusable cleaning supplies, such as scoops/ scrapers, using the same steps used for hard surfaces.*
133. I would like to add a question here (for the later presentation today about vomiting and diarrhea episodes) for inclusion in the FAQ: For .2827 (b) "Each child care center shall include a designated area for a child who becomes ill to the extent that she or he can no longer participate in the routine group activities. When in use, such area shall be equipped with a bed, cot, or mat and a vomitus receptacle and shall be cleaned and disinfected after each use. Thermometers and all materials used in the designated area, including toys, shall be cleaned and sanitized after each use. Linens shall be changed after each use."
On the second sentence – should we read that as:
The designated area shall be equipped with (the things) and the AREA shall be cleaned and disinfected after each use? Or The vomitus receptacle and cot/bed/mat should be cleaned and disinfected after each use?
And the last sentence: Is there any special instructions that should be followed (best practice) for contaminated laundry? *See procedures outlined in the section "Linens, Towels, and Clothing"*
- For .2827(d)(6)(a) "Throw away all items that came into contact with the vomit or diarrhea" - should this be read as: Throw away all *disposable* items that come into contact with the vomit or diarrhea? Later in that rule it talks about disinfecting non-disposable items and storing contaminated clothes or cloth diapers that are contaminated. Just wanted to clarify that not ALL items should be thrown away, correct? *Correct.*
134. Does this plan have to be posted? Or just exist? *The operator needs to keep the plan on file and review it with new staff, periodically with all staff as needed and when the plan is updated. The plan does not have to be posted.*
135. Where do you suggest childcare facility to store soiled clothing that go home with the child at the end of the day? The facilities that do not have diapering. *Tightly sealed in a container in a location that children do not have access to and allows the parent of the child with the soiled items to pick them up and take them home.*
136. What is the guidance for a child on a medication that causes diarrhea as a side effect? Is the cleanup response team/kit required as well? I assume this is different for diarrhea contained in a diaper? *Please refer to procedures outlined in the vomit and diarrhea plan.*
137. Where is the Vomit and Diarrhea Clean-Up plan form located? which website? *Children's Environmental Health Website. (CEH)*

138. If Pre-K classrooms are housed in public schools, is the cleanup kit still required? School custodians take care of the cleanup with their own supplies. *Yes. School custodians are severely understaffed, or services are provided by off-site contractors employed by the school system. The operator needs to be able to quickly respond during a diarrhea or vomiting event.*
139. This is the link for those vomit/BM clean up [VomitDiarrheaCleanUpPlanForChildCare2023-06-19.pdf \(ncdhhs.gov\)](#)
140. Does lack of written procedures for vomit and diarrheal events get marked under #41 or # 42. It looks like if it is a center that served mildly ill children it is #41 but if it is not it gets marked under #42. Please clarify as written procedures are noted in both violations. Thank you! *Operator not having written procedures for vomiting or diarrheal event is marked under item 42 on the inspection sheet.*
141. If I'm understanding correctly, we need to have written vomit/ diarrheal cleaning procedures, but these do not need to be posted? When we train our staff regarding these procedures, should we have them sign off that they were trained? *Procedures do not have to be posted. Requiring employees to sign off on their training is not required by the rule and would be the center's policy decision.*
142. Do operators have to provide proof of training on file for cleaning up a biohazard event? *No*
143. So if a child in the center has a communicable condition - then family style cannot be done....does that apply to special events as well? *Yes. See .2808(f) "... family style or self-serve food service shall be prohibited during the outbreak and investigation of a communicable disease or condition at the child care center."*
144. *Does "containerized system" in 2830 needing to be clean and covered also refer to trash cans in the classrooms? *.2819(d)(4) and (6) requires a covered receptacle for diapering waste/diapers, .2830(a) states that putrescible material shall be placed in a covered container, .2830(c) states that dumpsters and other containerized systems shall be kept covered, .2831(a) requires a cover for waste material from animal cages and .2836(16) for facilities serving Mildly sick children. These requirements are not new. Covers are required for classroom trash cans only if .2819(d)(4), .2819(d)(6), .2830(a), .2831(a) or .2836(16) is applicable.*
145. There is no mention of plugs needed on the dumpsters. Will this be added? *No. Lack of a dumpster plug or issues arising from lack of a dumpster plug may be addressed under .2830(d). Solid wastes shall be disposed of to prevent conditions that attract and harbor pests and other public health nuisances.*
146. For handwashing, why are the electrical sinks not allowed. They have hot and cold water. The sink has a lock and the sink also has the approve temperature for handwash. The sink also has a container for waste water that can be poured in the can wash area. *Waste and supply plumbing must meet NC plumbing code.*
147. Where could I find appropriate measures to treat ticks on the playgrounds? *Contact a licensed pest control company. Treatment shall comply with .2831(d).) Only those pesticides which have been registered in accordance with 40 C.F.R. 152 and G.S. 143-442 shall be used to*

control pests at a child care center. Pesticides shall be used in accordance with the directions on the label and shall be stored in a locked storage room or cabinet separate from foods and medications. Pesticides shall not be applied or used when children are present in the area.

148. Can child care centers have caged hamsters in room? *Yes. Refer to .2831(a) for requirements. (a) Animals that are not contained in a cage or restrained on a leash, except those used in supervised activities or pet therapy programs, shall not be allowed in a child care center, including the outdoor learning environment. When animals are on the child care center premises, copies of each animal's vaccination records shall be available for review upon request during a sanitation inspection of the child care center. Any animals kept at the child care center as pets shall be examined by a veterinarian to determine that they are free from pests and pathogens that could adversely affect human health. Turtles, iguanas, frogs, salamanders, and other reptiles or amphibians shall not be kept as pets on the child care center premises. Animals shall not be allowed in or kept at the entrances to food preparation areas. Animal cages shall be kept clean and animal waste materials shall be bagged, sealed, and immediately disposed of in the child care center's exterior garbage area in a covered container. Animals belonging to child care center owners, employees, volunteers, visitors, and children shall not be allowed in child care centers or on the premises unless the requirements set forth in this Paragraph are met.*
149. What can be done if the neighboring property is catering to stray animals and they wonder into our property?? *Report to your local animal control agency and ask for assistance. Discuss all possible solutions with animal control.*
150. Outdoor equipment not having any deterioration is kind of unrealistic, no? *For references to equipment in the outdoor learning environment see all of .2832. "Good repair" is included in .2832(c) and defined at .2801(20).*
151. What about utilities? There were some questions in the old rules about utilities being inaccessible to children. Are air conditioners in a parking lot that are outside the fenced play area considered inaccessible? This came up with hot water that is located on the outside of the building and air conditioning units. *Child accessibility is not limited to the fenced play areas.*
152. Does also apply to centers who add classrooms to their current license to have a follow up at 30 days? *.2834 (a) Upon receipt of a request from a child care center operator or the licensing agency, a sanitation inspection shall be conducted of that child care center by the local health department that serves the county in which the child care center is located within 30 calendar days of receipt of the request.*
153. How often should an environmental health inspector come out to do a sanitation inspection and if it is not done in a timely manner can you call to ask for an inspection? *.2834 (b) Unannounced inspections of a child care center shall be made by the Department at least once each six-month period. .2834 (a) Upon receipt of a request from a child care center operator or the licensing agency, a sanitation inspection shall be conducted of that child care center by the local health department that serves the county in which the child care center is located within 30 calendar days of receipt of the request.*

154. We are adding 6 new classrooms and will have the inspection before the children come. Will we need to have another one within 30 days after the children begin? *We will need more information to answer this question. Is DCDEE requiring an inspection of the entire center or just verification that the new classrooms are in compliance.? Is the center currently in operation and have children present? Is the center currently due for a sanitation inspection? Contact CEH or the health department to clarify the question in order to get a more accurate response.*
155. How often are we required to do lead testing for the water? **15A NCAC 18A .2816 LEAD POISONING HAZARDS IN CHILD CARE CENTERS** (b) *The following actions shall be taken to ensure that drinking water in child care centers is free of identified lead poisoning hazards as defined under G.S. 130A-131.7(7)(g).*
- (1) *Child care operators, as defined under G.S. 110-86(7), shall test, once every three years, all water outlets used for drinking or food preparation. Samples shall also be collected and tested within 30 calendar days of completion of any renovations or repairs that may impact the facility's drinking water infrastructure, such as repair or replacement of all or part of drinking water service lines or faucets, at impacted outlets. The operator shall provide documentation of testing results for review by the Department during each unannounced routine sanitation inspection under Rule .2834(b) of this Section.*
- 2) *For child care centers that submit an application for licensure in accordance with 10A NCAC 09 .0302 after the effective date of this Rule, initial samples shall be collected by the child care operator and tested in accordance with Subparagraph (b)(4) of this Rule during the license application process.*
156. When an existing Child Care changes ownership, no water fixtures are changed out and its still been less than 3 years since the last lead water samples were taken will it still be required for additional lead water sampling to take place before licensing? *.2816 (b)(1) No, as long as all required drinking water and food preparation fixtures were sampled within 3 years and no repairs or renovations to the drinking water infrastructure has occurred.*
157. Is there a blank evaluation form on the website? *Yes,*
<https://ehs.dph.ncdhhs.gov/hhccehb/cehu/ccs/children.htm>
158. Will centers receive a new updated sanitation law book? *Will be available online.*
159. Asking for clarification about 15A NCAC 18A .2832 (d) My understanding of the rule is that when air quality is on a code orange, red, purple that children may not play outside (or for a shortened time) between the hours of noon and 8pm. Do these restrictions apply to play time scheduled before noon? *Consult with DCDEE*
160. Can we get inservice hours for this workshop? *CEH does not issue in-service hours. You must contact the entity that grant those hours to confirm if this training qualifies. An agenda is posted on the CEH website.*
161. Will we get credit hours for this training? *A request will be made to the NC Board of Registered Environmental Health Specialist for 4.25 hours.*

162. Can this information be printed for staff meeting? *Yes*
163. Is there a safety recommendation for staff footwear? Would flip flops be appropriate? *Not covered per the 2800 child care sanitation rules.*
164. Are there any training classes available for childcare center cooks on food prep and storing? *Please contact your local HD or the NC Child Care Health Consultants for possible training.*
165. Will marking instructions be created? *Please see rule .2834 (c) for marking instructions.*
166. Good morning. Will we receive a updated copy of rules governing the sanitation of child care centers from Health Department or State agency? *The rules will be updated on the web-site once published in the NC Administrative Code.*
167. Are these rules going to be updated on the website? *Yes, and published in the NC Administrative Code.*
168. Is this being recorded for future access? While these rules may be in the book it is very helpful to have the additional explanation so that rules are not left to interpretation. *This training will be recorded in the future for future access. Check the Children's Environmental Health site for this information after the July 19th training.*
169. This training and rule change pertains to each county in NC. *Yes*
170. How will any of these rules apply to FCCHs. *The NC Child Care Sanitation Rules regulate facilities identified per DCDEE as child care centers not family child care homes. Some counties have local ordinances that require inspections for FCCH.*
171. When will the rules go into effect? *July 1, 2023*
172. Is there a requirement for completion of an inspection once notified of a change of ownership by the owner within 14 days of the change of ownership? *No. The inspection must be performed within 30 days of receipt of the request as in .2834(a). Rule .2834(e)(2) requires that, within 14 days, the operator request an inspection when under conditions described.*
173. Is there any guidance for the use of wax warmers in classrooms? I have run into on occasion and typically look for Warning statements on the wax used, although a package is not likely available and have checked the temperature which runs between 80- 110°F. *Ask the operator to keep packaging for storage instructions and warnings. Environmental Health will regulate storage, but DCDEE would determine if the product may be used in a licensed child care. Let your child care Licensing Consultant know what you found and note this on the comment addendum.*
174. *Can water bottles be placed in a storage that have separated slots for each bottle instead of cubbies? 2804(i) A water bottle that a child brings to the child care center from home and that is used only for water consumption by that child shall be exempt from the requirements of Paragraph (h) of this Rule. Instead, the water bottle shall be labeled with the name of the child to whom the water bottle belongs, individually stored in the child's cubby, and sent home with the child at the end of the day.*
175. *Can we store the water bottles on top of the child's cubby or in a small tote to take outside with us? Yes*
176. *Child Water Bottles- do they have to be stored in the child's cubby-all day- or can they be stored in a water bottle area through the day? i) A water bottle that a child brings to the child care center from home and that is used only for water consumption by that child shall be exempt from the requirements of Paragraph (h) of this Rule. Instead, the water bottle shall be labeled*

with the name of the child to whom the water bottle belongs, individually stored in the child's cubby, and sent home with the child at the end of the day.

177. Where can we store children's water bottles if we do not have cubbies? .2820(f) Individual cubicles, lockers, or coat hooks shall be provided for storage of coats, hats, bags, or other items and accessories. Water bottles will have to be individually stored similar to the above items if the center does not have cubbies. Water bottles will not be able to be stored collectively throughout the day. Water bottles can be transported collectively to be utilized on the outdoor learning environment.

178. Do rules exist for schools similar to child care sanitation rules?

<https://ehs.dph.ncdhhs.gov/hhccehb/cehu/schools/t15a-18a.24.pdf>